



Latest Innovations

Innovative solutions developed across all areas of technology.

Product Catalogue

Flour Quality Testing Equipment

SE-LAB-9002
SE-LAB-9005
SE-LAB-9006
SE-LAB-9008
SE-LAB-9010
SE-LAB-9012

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Sediroglu
GROUP machine

Technological Advantages

Across All Markets and Sectors

FLOUR QUALITY TESTING EQUIPMENT - APPLICATION OVERVIEW

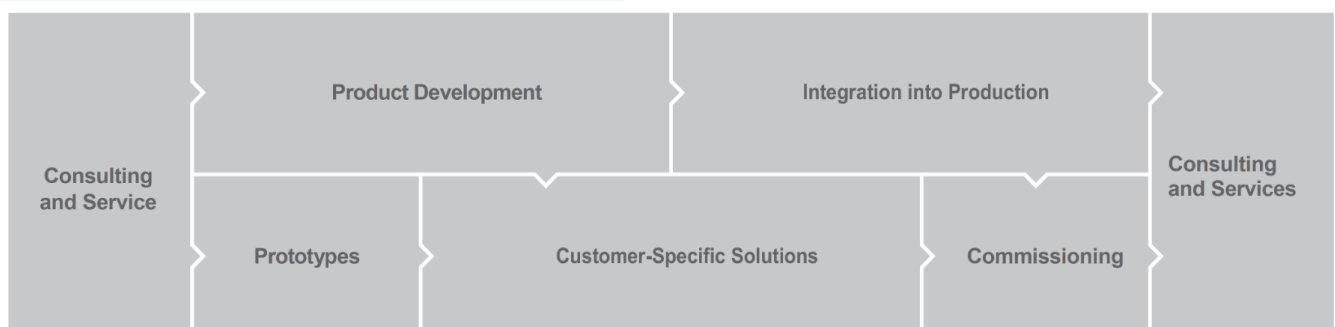
Flour Quality Testing Equipment is essential for evaluating the functional, rheological, and biochemical properties of wheat flour after the milling process. Accurate flour analysis ensures stable baking performance, consistent dough behavior, and reliable product quality in industrial production environments. From amylograph viscosity measurement and gluten strength determination to sedimentation testing and damaged starch analysis, these instruments provide critical data for flour classification and process optimization. Flour quality directly influences water absorption capacity, dough elasticity, fermentation stability, and final baked product volume. Therefore, precise laboratory testing is vital for maintaining production consistency, reducing variability, and meeting international quality standards. Modern flour testing devices are engineered for high accuracy, repeatability, and compliance with global laboratory methods. They support milling laboratories, industrial bakeries, cereal research centers, and quality control departments by delivering fast, reliable, and standardized results. These instruments play a key role in flour grading, gluten performance evaluation, enzyme activity monitoring, and overall baking performance assessment within professional cereal processing operations.

FEATURES & ADVANTAGES

- ▶ Accurate measurement of key grain quality parameters
- ▶ Reliable evaluation of gluten strength and protein quality
- ▶ Precise analysis of enzyme activity and starch behavior
- ▶ Supports flour classification and blending optimization
- ▶ Improves dough performance prediction and baking consistency
- ▶ Fast and repeatable laboratory testing performance
- ▶ Compliance with international flour testing standards
- ▶ Durable construction suitable for continuous laboratory operation
- ▶ Enhances quality control efficiency in milling and bakery facilities

APPLICATION FIELDS

- ▶ Wheat flour mills
- ▶ Whole wheat flour milling plants
- ▶ Semolina (durum wheat) production lines
- ▶ Pasta flour production facilities
- ▶ Corn flour milling plants
- ▶ Rusk (galeta) flour mills
- ▶ Wheat reception and raw material intake control points
- ▶ Milling, sifting, and quality control sections



Technological Advantages

Across All Markets and Sectors

SE-LAB-9002 FLOUR AMYLOGRAPH TESTER TYPE - APPLICATION OVERVIEW

The Flour Amylograph Tester Type is designed to evaluate the viscosity behavior of flour during heating and gelatinization processes. By measuring changes in starch paste consistency under controlled temperature conditions, it provides precise data on enzyme activity and flour performance. This device supports quality control laboratories in assessing baking stability, processing characteristics, and overall flour functionality.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC, 50/60 Hz
Power Consumption	750 W
Sample Quantity	20 g
Dimensions (W × D × H)	260 × 420 × 750 mm
Net Weight	14 kg

Technological Advantages

Across All Markets and Sectors

SE-LAB-9005 GLUTEN INDEX - APPLICATION OVERVIEW

The SE-LAB-9005 Gluten Index is designed to determine the quality and strength of wet gluten in wheat flour by measuring its resistance to centrifugal force. This reliable laboratory instrument evaluates gluten strength and elasticity, providing essential data for flour classification and baking performance assessment. It ensures accurate, repeatable results for quality control laboratories, mills, and research facilities, supporting consistent flour production and process optimization.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Speed	6000 rpm
Sample Quantity	2-4 g (wet gluten)
Dimensions (W × D × H)	180 × 192 × 275 mm
Net Weight	8 kg

Technological Advantages

Across All Markets and Sectors

SE-LAB-9006 GLUTEN WASHING DEVICE - APPLICATION OVERVIEW

The SE-LAB-9006 GLUTEN WASHING DEVICE by Sedirolu Group is a laboratory instrument designed to measure wet gluten content in wheat flour. Providing reliable and reproducible results, it ensures consistent flour grading and supports bakery performance evaluation. Its compact, durable design enables efficient operation in milling laboratories, industrial bakeries, and research institutions.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	185 W
Sample Quantity	20 g
Dimensions (W × D × H)	330 × 350 × 320 mm
Net Weight	24 kg

Technological Advantages

Across All Markets and Sectors

SE-LAB-9008 WHEAT FLOUR SEDIMENTATION DEVICE- APPLICATION OVERVIEW

The WHEAT FLOUR SEDIMENTATION DEVICE SE-LAB-9008 by Sedirolu Group is a precision laboratory instrument used to assess gluten quality in wheat flour. It determines protein strength and detects sprout-damaged grains, providing essential data for flour classification and bakery performance. Accurate, reliable, and ideal for milling and quality control laboratories.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	20 W
Sample Quantity	3,2 g
Dimensions (W × D × H)	330 × 360 × 560 mm
Net Weight	8 kg

Technological Advantages

Across All Markets and Sectors

SE-LAB-9010 GLUTEN WASHING DEVICE WITH PLC CONTROL- APPLICATION OVERVIEW

The SE-LAB-9010 GLUTEN WASHING DEVICE WITH PLC CONTROL is a professional laboratory instrument designed to determine wet gluten content in wheat flour with high precision. Integrated PLC control ensures automated operation, consistent washing cycles, and accurate, reproducible results, supporting flour quality assessment, bakery performance evaluation, and laboratory efficiency.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	185 W
Sample Quantity	10 g
Dimensions (W × D × H)	330 × 350 × 520 mm
Net Weight	23 kg

Technological Advantages

Across All Markets and Sectors

SE-LAB-9012 DAMAGED STARCH ANALYSER- APPLICATION OVERVIEW

The DAMAGED STARCH ANALYSER SE-LAB-9012 developed by Sedirolu Group is a specialized laboratory device for accurately quantifying the damaged starch content in wheat flour. Damaged starch affects water absorption, dough consistency, fermentation, and final bread quality, making its measurement critical for milling and bakery applications. The instrument operates using ion-binding techniques to detect the extent of starch damage caused during milling. It provides precise and reproducible results, enabling flour mills and laboratory professionals to evaluate flour characteristics effectively. The device also gives valuable insights into the impact of roller pressures in the milling process and helps optimize the settings of milling rolls to ensure flour quality.



TECHNICAL SPECIFICATIONS

Parameter	Specification
Electrical Connection	220 Volt AC 50/60 Hz
Power Consumption	80 W
Sample Quantity	1 g
Dimensions (W × D × H)	440 × 400 × 400 mm
Net Weight	7 kg

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